

# COCONUT



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cocktail  
inspiration

*Coconut liqueur, known for its tropical flavor, is surging in popularity across the U.S. cocktail scene — especially in beach bars, rooftops, Mexican concepts, and modern casual dining. 21% ABV*



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Nutty with a strong backbone of rum	Clear	Milk sweet coconut toned down by the harmonious combination with rum	Unmistakable fresh coconut

## How to Enjoy:

Best served in one of our delicious cocktails.

Also delicious served with ginger beer, pineapple juice or cola.

## Easy Mix

- 1/4 Bols Coconut
  - 3/4 Ginger beer
- Pour over cubed ice.

## Spritz

- 3 parts Prosecco
  - 2 parts Bols Coconut
  - 1 part Soda water
- Pour over cubed ice.



## Mixologist's Choice

### Piña Colada

- 20ml Bols Coconut
- 45ml Blanco Rum
- 45ml Pineapple Juice
- 30ml Coconut Cream
- 15ml Sugar Syrup (2:1)

Blend with a scoop of crushed ice and pour into a highball glass. Garnish with a pineapple wedge.



## Popular Choice

### Bounty Hunter

- 30ml Bols Coconut
- 30ml Bourbon Whisky
- 10ml Sugar Syrup (2:1)
- 10 Mint Leaves

Build all ingredients into a highball glass and fill with crushed ice. Scoop ingredients and garnish with a mint sprig.



Coconut liqueur, with its tropical flavor, is surging in popularity across the U.S. cocktail scene — especially in beach bars, rooftops, Mexican concepts, and modern casual dining.

Here are some of the top trending cocktails that feature coconut liqueur as a key ingredient:

## *1. COCONUT MARGARITA*

A tropical twist on the classic margarita, the Coconut Margarita blends coconut liqueur with tequila, lime juice, and a touch of agave. It delivers a smooth, beach-inspired flavor profile and is especially popular in Mexican restaurants, coastal venues, and frozen formats.

## *2. PIÑA COLADA (LIGHT OR CLASSIC)*

Arguably the most iconic coconut cocktail, the Piña Colada combines coconut liqueur with pineapple juice and either light rum or coconut cream. Today's "light" versions — lower-calorie, shaken or frozen — are trending strongly among younger drinkers looking for sunny, Instagram-ready serves.

## *3. COCONUT MOJITO*

A refreshing update to the traditional mojito, this cocktail uses coconut liqueur alongside rum, lime, mint, and soda water. It adds subtle sweetness and tropical aroma, making it a top choice at beach bars and rooftop venues focused on refreshing, easy-drinking cocktails.

## *4. COCONUT MULE*

This variation of the Moscow Mule blends coconut liqueur with vodka (or tequila), ginger beer, and lime. The result is a bright, zesty tropical mule that is gaining traction nationwide thanks to the continued popularity of mule menus and flavored mule flights.

## *5. COCONUT SPRITZ*

A modern, bubbly cocktail made with coconut liqueur, Prosecco, and soda water. Often garnished with fresh berries or citrus, the Coconut Spritz fits the booming spritz category and is especially popular during brunch and daytime occasions.

## *6. TROPICAL CRUSH*

A vibrant and colorful option, the Tropical Crush blends coconut liqueur with vodka, mango or passion fruit juice, and citrus. With its bold flavor and eye-catching appearance, it's a favorite in high-energy venues and menus targeting Gen Z and Millennial consumers.